

XCentric Ideas



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Recipes from Internet
All photos my own

Using bread creatively...

Fresh breadcrumbs: cut or tear bread slices and pulse in a food processor till the crumbs reach the desired consistency.

Dry breadcrumbs: Heat oven to 180 oC, cut bread slices into cubes and bake, turning the cubes a few times, until dry. Let it cool, pulse the cubes in a food processor till they reach the desired consistency.

1. Freeze it

You can freeze a loaf of sliced bread. For toast, use straight from freezer. For sandwiches, defrost a few hours beforehand.

2. Freeze breadcrumbs

After you've pulsed/blended/blitzed your bread slices, freeze your breadcrumbs in an air-tight container or Ziplock bags. Perfect for toppings on: macaroni & cheese, casseroles, gratins, cakes and cupcakes (when mixed with sugar), and for coating fish and meat.

3. Savoury breadcrumbs

Add herbs and salt to your breadcrumbs and use immediately or freeze.

4. Ice cream topper

Dried breadcrumbs combined with brown sugar, cinnamon, cocoa powder or coconut flakes makes a lovely topping for ice cream.

5. Stuffing

For a simple stuffing, mix breadcrumbs with onions, herbs and seasoning to stuff a roast or chicken. You can also add other ingredients: squash, spinach, sausage, nuts and dried fruits such as cranberries.

Using bread ...

6. Mold on bread

Its not healthy to eat mouldy bread, but its perfect for your compost heap.

7. Pizza toast

Toast bread, cover with chopped tomatoes (tomato pasta sauce), herbs, grated or cubed Cheddar/Feta/Mozzarella cheeses and pop under the grill.

8. Croutons

Dice your bread, fry in shallow oil and sprinkle with herbs. Or sprinkle cubes of bread with oil and herbs and bake in the oven till crispy.

9. Thicken your soup/stew

Make breadcrumbs, add spoonful's at a time to your soup/stew till you reach the right consistency. Let it cook through.

10. Cut the grease

Soak up a layer of fat on your soup by placing a stale bread on top. Let it float for a few seconds and soak up that unwanted grease, and then remove. This works for gravies and sauces, too.



Bread balls

Bread balls

½ cup water
1 large/x-large egg
Garlic to taste
2 tbsp Fresh parsley / 1 tbsp dried parsley
2 tbsp fresh coriander (optional)
Pepper, salt, spices
½ cup grated cheese
3 packed cups of torn bread pieces (about 177g) (crusts on / crusts off)

Preheat oven to 180 oC.

In a mixing bowl, pour the water over the bread pieces and stir. Mix the egg, spices and fresh herbs/dried herbs. Stir into the bread-water mixture, add the cheese and with your hands, squish till the bread is smooth and all the spices/herbs are evenly distributed. (If you use crusts on the bread, just squish the crusts bit harder to mush).

Make small golf-sized balls, place in greased bake tin / baking sheet and bake for 10 – 20 minutes, or till balls are nicely crisp on the outside.

Serve with a tomato-onion relish or any other sauce.

Its perfect served with any stew/soup.

Lovely in lunch boxes or just as a snack.

You can also serve these balls with a dip at a party.



Bread basil pesto

Bread basil pesto

60g coarse breadcrumbs (any brown/whole wheat/seed bread)
50g of fresh basil leaves
1 small garlic clove, chopped
50g parmesan or matured hard goat's cheese, finely grated (optional)
Juice of ½ lemon
Sea salt and freshly ground pepper
Olive oil/sunflower oil (about ½ cup, but it will be to personal taste)

Toast the breadcrumbs in a small frying pan for a few minutes, until crisp and nutty, then leave to cool.

Put the basil leaves and garlic in a food processor and pulse until finely chopped (or chop them by hand, if you prefer). Stir in the cheese, breadcrumbs, salt, pepper and lemon juice. Add the oil bit by bit till you get a nice pesto mixture ... but be careful not to add too much oil. (*I added all my oil at once and it was a mistake.*) Adjust the salt, pepper and lemon juice to taste.

The breadcrumbs give this pesto a coarse, chunky texture. Use immediately. Or pour into a jar and cover up with oil to preserve, but only for a day.

It's absolutely delicious with jacket potatoes.

Or served on top of cooked fish, chicken and definitely steak/chops!

Toss steamed green beans with this delightful pesto.

Would be perfect in 'devil's eggs'

Mix with cooked fish/tuna/salmon/chicken and boiled eggs for a salad.

Stir this pesto into your mash/rice/pasta/'stywe pap' (stiff mealie porridge)



Bread tomato egg salad

Bread tomato egg salad

1 cup day old firm, crusty bread, sliced, cut into cubes (*although I used normal brown bread*)
1 cup cherry tomatoes, cut into half **OR** big tomatoes, cut into cubes (remove some of the seeds and liquid of tomatoes)
Salt, pepper to taste
2 hard boiled eggs, shelled, sliced
Fresh basil leaves, torn into smaller pieces
2 tbsp vinegar (any kind)
2 tbsp sugar (white or brown)
2 tbsp oil (any kind)

Put the cubed bread on a baking tray and bake in the oven at 180 oC for 10 minutes, till they are dried out. Let it cool down.

Mix the tomatoes, salt, pepper, eggs & basil leaves in a bowl with a lid. Mix the sugar, vinegar and oil together and pour over the tomato mixture. Taste and adjust the seasonings. Mix in the dried bread cubes. Put the lid on. Leave at room temperature for a few hours – not the fridge! They call this also a *Panzanella* salad. The bread is not supposed to still be crispy, but it has to be dried out first, otherwise it will turn into mush.

For a bigger salad, double the ingredients.

You can also add any of the following:

Chopped onion

Cubed cucumber

Olives

Fresh thyme

Cubed cheddar cheese

Chopped bell peppers (green, red, yellow)

Anchovies

Garlic

Cubed feta cheese



Sandwich cake/bun

Sandwich cake/bun

When I saw this, I couldn't wait to try it out. You can use a big round loaf of bread. Or you can use slices of bread, placed next to each other, eg: 2-2, so you'll have a square 'cake'. And follow the rest of the recipe.

Big buns	cottage/cream cheese
3 different sandwich fillings*	thick, natural yoghurt
Fresh parsley, carrot sticks, etc for decorations	cling film

Carefully slice your buns horizontally – I had 4 bun slices, thus 3 fillings. **Your first sandwich filling should not be wet** ... *I mixed grated green apple with cottage cheese and it softened the bottom of the bun.*

Continue with your bun layers and different sandwich fillings. Everything should be chopped small. End with your top of the bun. Wrap the buns carefully with cling film and refrigerate for at least 4 hours, or overnight. Remove cling film, spread the whole bun on the outside with cottage/cream cheese. You can add the yoghurt for a more spreadable mixture. (*For healthier version, use the smooth cottage cheese. I did and it worked lovely.*)

Carefully cut wedges out of the bun and serve. *My fillings were: cottage cheese & grated green apple, paprika sauce and chopped Viennas and liver spread.*

Sandwich filling ideas:

Egg mayo

Tuna mayo

Chicken mayo

Any pate

Hummus

*finely chopped salmon & cottage/cream
cheese*

biltong and cottage cheese

guacamole

cheese spread



Bread lasagna

Bread lasagna

This is not a recipe, just a suggestion.

Instead of using pasta sheets (lasagna sheets), dry slices of bread in the oven for about 10 minutes.

Make your usual lasagna recipe, but use the dried slices of bread in-between.

It's a perfect 'emergency cupboard' substitution!



A MUST
TRY!!!!

Cinnamon bread rolls

Cinnamon bread rolls

Sliced bread (white or brown – not whole wheat or seeded)
Cream cheese (*or smooth cottage cheese for healthier version*)*
About $\frac{3}{4}$ cup Icing sugar
1 cup white/brown sugar
1- $\frac{1}{2}$ tsp ground cinnamon
 $\frac{3}{4}$ cup butter/margarine, melted

Cut off the crusts, flatten each slice with a rolling pin (*or a wine bottle*). Mix the cream cheese / cottage cheese (or check the note at the bottom) with little bit of icing sugar at a time, till its to your taste.

Spread the mixture on each slice bread. Carefully roll up each slice. Mix the white/brown sugar with cinnamon. Brush each rolled-up slice with the melted butter/margarine and gently roll into the sugar-cinnamon.

Preheat oven to 180 oC. Carefully place on an ungreased baking sheet and bake for 20 minutes, or till golden brown.

As it cools down, the outside of each roll hardens.

This is seriously fabulous!!!! A quick snack for unexpected guests.

**Substitute for cream/cottage cheese is mayonnaise. I used it .. I mixed the mayo with enough icing sugar, not too sweet. It was perfect!!!!!!*



Breadcrumb Apple Pie in a Mug

Breadcrumb apple pie in a mug

2 cookies (any kind – *I used ginger biscuits*)
1 tbsp butter
1 green apple, cored, peeled, cut into chunks
2 tbsp breadcrumbs
1 tbsp powdered sugar (icing sugar)
½ tsp cinnamon/apple spices
1 tsp lemon juice

Crush the cookies. Melt 1 tbsp butter in microwave and mix with the cookies. Press into bottom of a big mug.

In a measuring cup, mix the apple chunks with the cinnamon/apple spices and lemon juice. Microwave on High for about 2 minutes. Spoon the apple mixture on top of the crust.

Mix the powdered sugar with the breadcrumbs, pour on top of apple mixture and microwave for 2 minutes on High.

This is really really yummy! Just don't refrigerate it, the cookie crust hardens to rock.

When you make a big apple crumble pie, instead of using flour for the top crumb, use breadcrumbs.